



NEW YEAR'S DAY BRUNCH

FESTIVE PLATTERS

- Artisanal Pork Terrine
- Foie Gras Parfait with Wine Jelly
- Smoked and Cured Salmon
 - Blinis and Condiments*
- Charcuteries
 - Serrano Ham, Chorizo, Mortadella, Salami*
 - Cantaloupe Melon, Nuts, Dried Fruits*
- Prawn Cocktail
- Potato Salad
 - with Wholegrain Mustard, Mayonnaise*
- Roasted Beetroot Salad
 - Pomegranate, Pumpkin Seeds*
- Chef's Salad
- Poached Chicken Roulade
 - with Pistachio and Apricot, Truffle Mayo*

AGED CHEESE TROLLEY

Roquefort, Comte, Brie, Camembert, Morbier, Tomme de Savoie, Chèvre, Stilton

HOMEMADE BREAD STATION

Sourdough, Baguette, Grissini, Focaccia, Zopf, Pretzel
Butter, Truffle Butter, Herb Butter

ON ICE

- French Oysters
- Poached Whelks
- Poached Alaskan King Crab
- Variety of Poached Prawns
- Marinated Blue Crab with Lime and Coriander
- Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce

SERVED TO YOUR TABLE

- Scallop Ceviche
- Lobster Thermidor
- Creamed Spinach
- Beef Rossini
- Foie Gras, Truffle Jus

SOUPS

- Butternut Squash Soup with Orange
- Lobster & Prawn Bisque

HOT PASS

- Turkey Roast
 - Cranberry & Orange relish, Gravy*
- Honey Glazed Ham
 - Specialty Mustards*
- Roasted Lamb Leg
 - Chimichurri Sauce*
- Canard à l'Orange
- Salt-Baked Salmon
 - Dill Cream Sauce*
- Truffle and Parmesan Risotto
- Roasted Chateau Potatoes
- Colcannon Mash
- Brussel Sprouts
 - with Chestnuts & Bacon*
- Sautéed Green Bean
- Roasted Root Vegetables
 - with Maple Syrup*

THAI STATION

- Pomelo Salad with Shrimp
- Pork Nam-Tok Salad
- Ma-Hor with Fresh Fruits
- Tom Yum Goong
- Duck Red Curry
- Steamed Seabass with Thai Celery
- Black Pepper Crab
- Steamed Rice

DESSERTS

- Mont Blanc Tartlet
- Black Forest Coupe
- Log Cake with Butter Cream
- Rum Fruit Cake
- Orange Ginger Crème Brulée
- Christmas Pudding with Toffee Dip
- Chocolate Bonbons
- Christmas Macarons
- Panetone
- Christmas Stollen
- Christmas Cookies
- Ice Cream and Sorbet Station
 - Condiments and Sauce*